

QUEBRADA *del* chucaco

Sparkling Cider, Brut Nature 2017



VINTAGE

During the summer of 2017, temperatures were somewhat higher than normal. The season was followed by a regular, though slightly drier autumn, presenting excellent conditions for developing pleasant apple flavors. Yields were normal in terms of quantity, with a very healthy fruit. Harvest was carried out on the same dates as in the previous vintage, starting the first week of March and continuing through to the first days of April.

TASTING NOTES

Of bright golden color with subtle green highlights, the Quebrada del Chucaco Brut Nature Apple Cider 2017 recalls the aromas and flavors of the apple varieties with which it was made. Because it feels very dry on the palate and shows a great natural acidity, this cider is refreshing and very easy to drink. On its own it is great as an aperitif, but it also pairs well with pork, prosciutto, cheese or other savory foods. It shows tiny and persistent natural bubbles that enhance its freshness.

PROCESS

The apples for this cider are handpicked between early March and beginning of April, from local orchards which, though not certified, are grown completely organic. Once in the cellar, they are washed, crushed and then pressed to obtain the very best part of the juice. The juice was fermented in stainless steel tanks for 2 to 3 weeks. After the fermentation is finished, the cider is aged in the same tanks for 4 to 5 months, where it is blended and prepared for bottling. Bottling and preparation for the second fermentation is done in early spring in order to benefit from the natural rise of temperatures and thus ensure a good bottle fermentation (champenoise or traditional method). The cider remained on its lees for 6 to 8 month before degorging.

ANALYSIS

Vintage: 2017
Varieties: Reineta, Limona, Gravenstein, Roja Chica, Alvarado et al.
Total production: 280 g L cases
Origin: Toltén Valley, Araucanía Region, Chile.
Alcohol: 7.5% vol.
Acidity: 5.71 (in tartaric acid)
pH: 3.41
Residual sugar: 2.0 g/L
Volatile acidity: 0.36 g/L